

Operating Instructions

WARNING: Please read the operating instructions carefully before the grill is assembled and used for the first time. This will help avoid mistakes and simplify grill use.

Applicable to all CRAMER gas grills:

- With tubular burner and hotplate
- With ceramic burner without hotplate

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1. General remarks

This CRAMER product is an infrared gas grill which uses environment friendly liquid gas (butane, propane or other mixtures). The grill's rating plate specifies the heating capacity in kW, the consumption in g/h, and the operating pressure (connecting pressure) in mbar.

2. Connecting pressure

Grills sold in Germany, Austria and Switzerland are operated at a pressure of 50 mbar (hPa). The use of a DVGW approved pressure regulator/s (max. 1.5 kg/h) is mandatory in Germany.

Austria and Switzerland also require the use of locally approved pressure regulator/s (50 mbar, max. 1.5 kg/h).

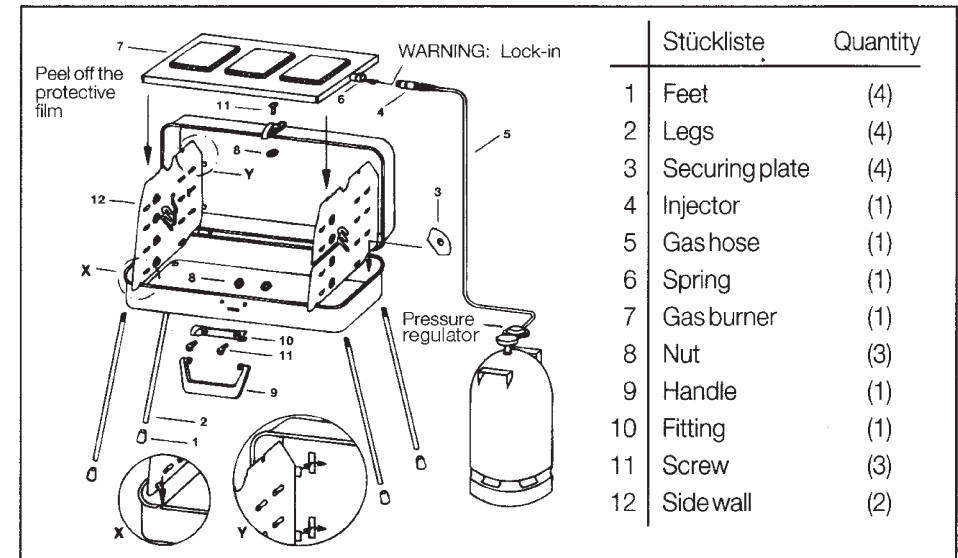
Grills sold in most other European countries are usually operated at a pressure of 30 mbar (hPa) and must therefore be fitted with a corresponding pressure regulator/s

WARNING: The output pressure of the pressure regulator/s must match the connecting pressure of the grill!

3. Items supplied and assembling the grill (For »Palermo« model see separate sheet)

Check against the parts list that all parts are complete (gas cylinder and pressure regulator are **not** included).

The side parts are made of sheet steel or die-cast aluminium, depending upon the grill model.



Other items supplied:

- Grid/drip tray set
- Spit with meat clamps and handle
- Detachable handle for the grid/drip tray set
- Operating instructions

Design of the grill (see drawing and parts list alongside):

- Slip the plastic feet (1) over the legs (2).
- Securing the legs to the grill:
 - By inserting the threaded end of the legs (2) through the corresponding holes in the case base, and tighten with the securing plate (3).
 - Hold the securing plate (3) in the case base while the foot is screwed in manually.
 - It is quite sufficient to screw in the leg manually.
- Mount the side parts (12):
 - Insert the side walls into the slots in the top case section, as indicated in the corresponding image section (Y).
 - Insert the side parts at the front edge of the case base, as indicated in the case base (X).
- Support the gas burner (7) on the side walls.
- Insert the grid/drip tray set at the required height. Clean the grid/drip tray set thoroughly before it is used for the first time.

WARNING: Remove the protective film from the hotplate before the grill is used for the first time. (Not applicable to ceramic grills as they do not have a hotplate.)

4. Connecting the grill to the gas cylinder

The following parts are required to connect the grill to a gas cylinder:

- a) A standard commercial camping gas cylinder (e.g. 5 kg or 11 kg gas cylinder)
- b) Permanently adjusted pressure controller (see connecting pressures)
- c) A gas hose of adequate length to permit kink-free installation (supplied with the grill).
- d) 2 spanners SW 17.
- e) DVGW or Ce-approved leakage detector or a foaming agent (e. g. soap-water solution).

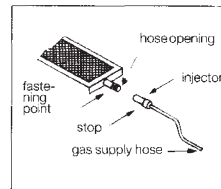
– Connecting the gas supply hose:

a) For grills with a hotplate:

- Insert the injector (4) of the gas supply hose (5) into the hose opening (6)
- The injector must audibly „click“ in

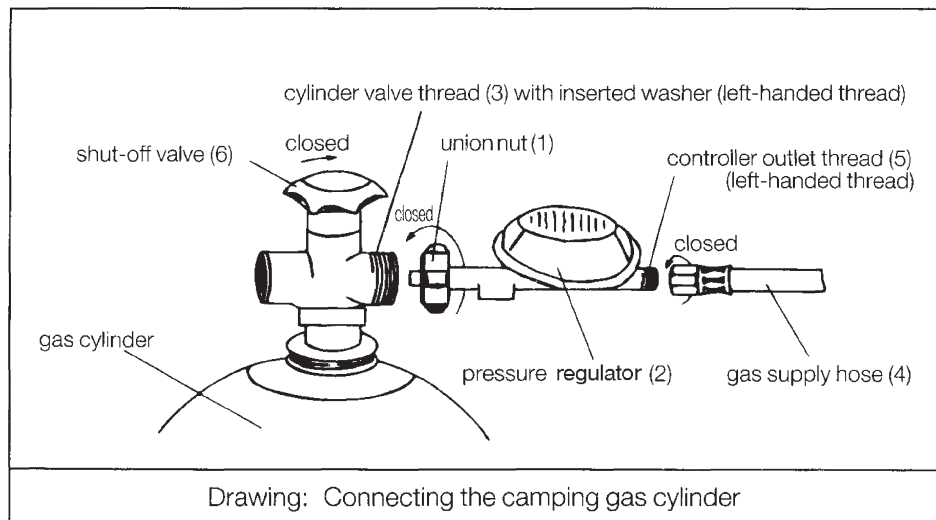
b) For grills without a hotplate (ceramic grill)

- bei diesen Geräten ist die Schlauchleitung vormontiert



– Connecting the gas supply hose to the gas cylinder:

Connect the hose to the (camping) gas cylinder as indicated in the drawing below:



– Every time the gas cylinder is changed, visually check that the seal of the controller outlet thread (d) is in a perfect condition and not damaged. Do **not** use an additional seal!

– Turn the union nut (1) of the pressure controller (2) anti-clockwise manually to connect it to the cylinder valve thread (3). Do not use any tools for this purpose as this could damage the cylinder valve seal and result in gas leakage!

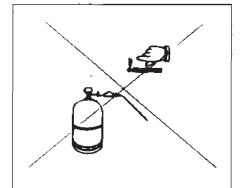
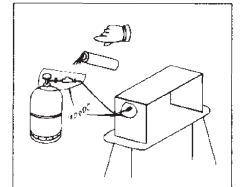
– Use the SW 17 spanner to turn the hose (4) anti-clockwise to connect it to the pressure controller outlet thread (5). (Nuts with a left-handed thread are identified by a notch.)

– The other end of the gas hose is connected with the threaded connection of the grill in the same manner as the pressure controller-hose connection, except that a second spanner of corresponding size must be used for counter tightening. This connection is already established when the grill is supplied.

– Use a DVGW or Ce approved leakage detector or a foaming agent (e. g. soap foam) to check all connections for leaks while they are subject to operating pressure.

– The connections are gas-tight if **no** bubbles are formed!

– Never use an open flame to check for leaks!



5. Starting and turning off the grill

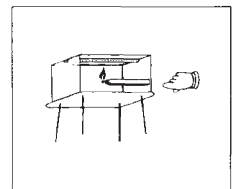
Do not use the grill in closed rooms!

Operating the grill: Open the cylinder valve by turning it anti-clockwise.

Then immediately!!!

– Ignite the burner with a match or other suitable ignitor (e.g. piezo-gas ignitor). (With ceramic grills the burner stones have to be **immediately ignited one after the other.**)

WARNING: Opening the cylinder valve should be immediately followed by burner ignition, otherwise gas will quickly accumulate in the vicinity of the burner and "detonate" when it is ignited (danger of burns!).



– **After ignition check the following:**

- That the row of flames are burning on both sides over the entire length of the burner tube.
- All ceramic stones are burning and start to glow after a short period.

NOTE: A slight noise of flowing gas can be heard all the while the grill is being used. This is normal and totally harmless.

– **Close the cylinder valve to turn off the grill.**

6. Safety instructions

- The grill must not be used in closed rooms!
- Never leave the grill operating unattended for prolonged periods.
- Keep small children well away. Danger of burns!
- Porous and damaged gas hoses must be immediately exchanged.
- Changes to the nozzle, injector and burner are prohibited.

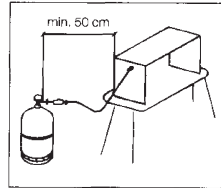
It is prohibited to set up gas cylinders in the following areas:

- In rooms below ground level (liquid gas is heavier than air!);
- In staircase areas;
- In halls and corridors;
- In passages through buildings or in their immediate vicinity.

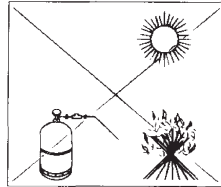
The following must be observed when storing full or empty gas cylinders:

- The gas cylinders must stand upright.
- Valves must be protected by valve caps with closure nuts.
- Gas cylinders must not be allowed to get hotter than 50°C.

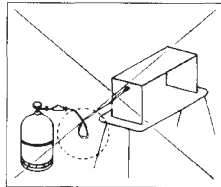
- The gas cylinder must be set up at a distance of at least 50 cm from the grill.



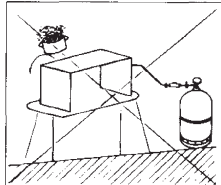
- Protect the gas cylinder from heat. (max. cylinder temperature 50°C)



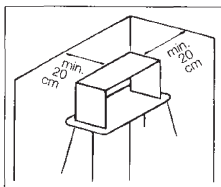
- The gas hose to the cylinder must be conducted in such a manner that it does not come into contact with hot parts and is free of tension.



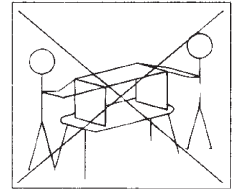
- Stand the grill horizontally on a firm and level base, and it must be shielded from the wind.



- Never locate the hot grill in the vicinity of easily flammable materials:
 - Minimum spacing: 20 cm
 - Tents must be well ventilated (large opening) while the grill is being used.



- Never transport the grill while it is still hot.



- When the grill is used for the first time smoke will develop as machine grease residues are burnt off, but this will stop after approx. 10 minutes.
- The bluish tint of the steel heating plate is inevitable as a result of the intense heat. However, this has no influence on the performance of the grill or the quality of the material.
- Place only casseroles of 10 - 20 cm diameter on the hotplate. The casseroles must be centred on the hotplates.
- The grill must only be used with the drip tray in place. This is necessary to ensure that the labels in the case base do not become obscured by dripping juices and burner heat.

7. Procedure in the event of faults

- Immediately close the cylinder or shut-off valve.
- Only approved specialists are allowed to complete repairs on the gas-technical parts of the grill.
- Check against the parts list that the grill has been correctly assembled, together with the accessories.
- Exchanged damaged parts.
- Resume grill operation only after all faults have been remedied.
- Check all gas conducting parts for leaks before grill operation is resumed.

8. Care

No hot parts of the grill must come into contact with fat, water or other liquids.

Clean the grill with a mild cleaner and store in a dry place.

9. Using the standard accessories

The grid and drip tray are intended for use as a combined unit, i.e. the grid should always be placed on the drip tray, irrespective of the level of the side supports at which the set is inserted for grilling.

This combination ensures that when the grid/drip tray combination is removed, for instance to turn over the food, fat and roast juices cannot drip onto the ground. Furthermore, better use is made of the heat from the heating unit.

The detachable metal handle for the grid/drip tray set must be removed while grilling otherwise it will become too hot, giving rise to the danger of burns.

The spit roast juices dripping into the tray can be used to prepare a sauce. The top-most side supports should only be used for short intensive grilling to sear steaks.

Poultry, rolled meat, etc. are secured to the spit with the two meat clamps (if the CRAMER wire meat broiler is not used for this purpose). The spit is inserted in the holder at the required level. To mount a grill motor it is inserted through a keyhole in the side wall which also allows the use of a motor that does not feature customary commercial dimensions. The fastening head of the grill motor is passed through the keyhole, and the square spit (or CRAMER wire broiler) is inserted into the opening of the grill motor.

Do not place casseroles with a curved base on the hotplate. Only use casseroles in diameters between 10 cm and 20 cm.